



RESTAURANT WEEK

March 9-15, 2020 • Benefiting CHOP

DRINKS

PALADAR LIBRE, RED SANGRIA, WHITE SANGRIA

APPETIZERS

MOLE CHICKEN TOSTONES

lime crema, pickled red onions, queso fresco

MUSHROOM ESCABECHE SALAD

kale, spinach, roasted sweet potato, candied almonds,
extra virgin olive oil

SHRIMP CEVICHE

hearts of palm, jicama, pickled red onions, lemon

ENTRÉES

CHICKEN MOFONGO

black bean, yucca, plantain, lime crema

MOJO MARINATED SOCKEYE SALMON

yucca spaetzle, zucchini, roasted carrot purée,
olive pasilla sauce

RUM GLAZED CUBAN PORK

black beans, coconut mango rice, pico de gallo

EL CHURRASCO

- CHOICE OF SKIRT STEAK OR PORTOBELLO MUSHROOM •
black beans, Cuban rice, warm flour tortilla

DESSERTS

GUAVA & CHEESE PASTILITO

vanilla ice cream, mixed berry sauce, spiced almonds

BLOOD ORANGE SORBET

DINNER • \$30